

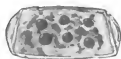
sweet & ness light ning

2
Gido
Amagakure



sweetness & lightning

2



Gido Amagakure

c o n t e n t s

Chapter 6
A Gratin Filled With Dreaded Veggies

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Chapter 8
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Chapter 9
Friends and a Gyoza Party

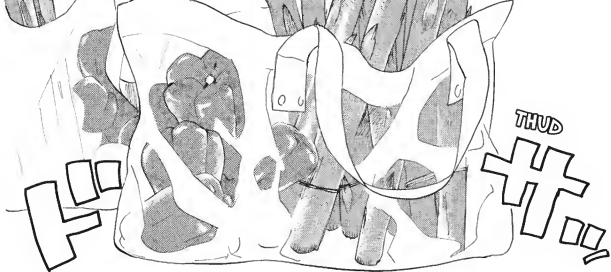
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Chapter 6 A Gratin Filled With Dreaded Veggies





I guess they got them from a local farmer or something.

Some relatives in the countryside sent these to me!

I'm sharing with everybody!

Here you go!



Huh?



Wow!



Oh...



Go ahead!

Just fry 'em up with salt and pepper, and they'll be delicious!

Is it okay to give me this much?

Lucky me!

PUSH

い

い

PUSH

Inuzuka-san!
Package
for
you!

What
should I
make?

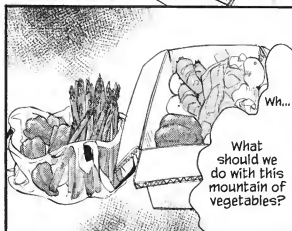
But...
... she
should
really eat
her veg-
etables.

What
to do?

Tsumugi
really
hates bitter
vegetables.

FUD
THUD

It's
from my
mom. What
could it
be?



Dear Kôhei. Your
dad and I bought too
much at the farmer's
market, so we're sending
you some veggies.
Eat up! (Tsumugi-
chan, too!)

DROOP

Oh...

From
mom



Okay!!

Tsumugi!
Dinner-time!

I'll take a picture.

FREEZE!
うーん...



Look!
Daddy did a good job today!

Foo...
Foo...
Food!

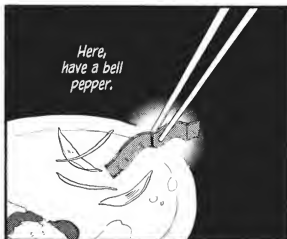
Let's eat!
Let's eat!

Look!
See, it's
Salisbury
steak!

UGH!











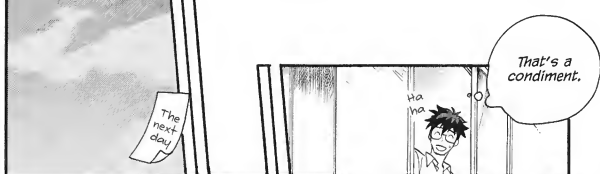






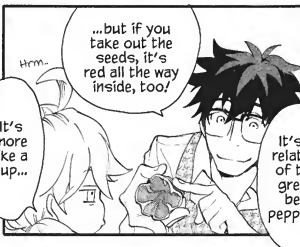
Package: Chips







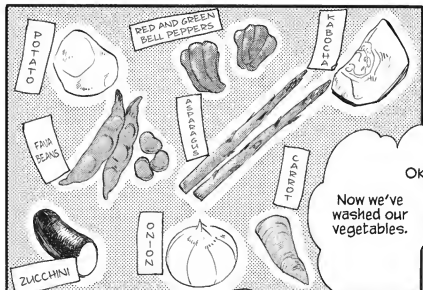




cartoon: 100% Grapefruit







Okay.

Now we've washed our vegetables.

You have some too, Daddy!

Aaah.

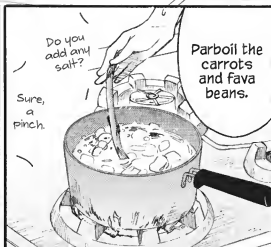


Cut the vegetables into small, round, bite-sized chunks.

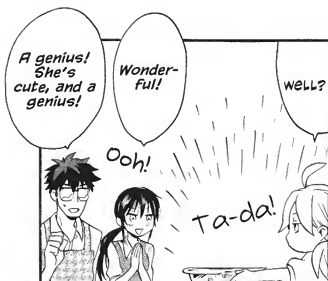
Well, slice the peppers and onion.

Urgh...

Stupid kabocha squash is hard.





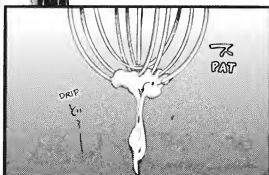


Bag: Weak Flour, see translator's note at the end of the volume.











This
should
be
about
it.



It'll get
hard if
you stir
it too
much.

What
should
we do?

It
tastes
good.



It's actually
looking pretty
good.



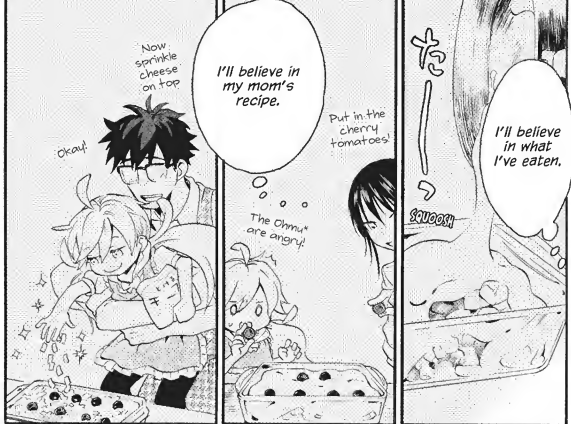
Yup!

Looks like
your spell
worked!

Let's
try
this!

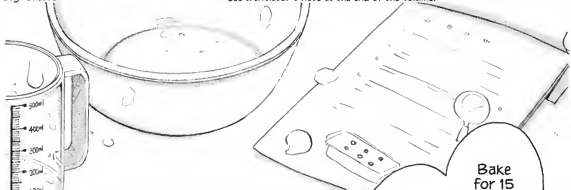


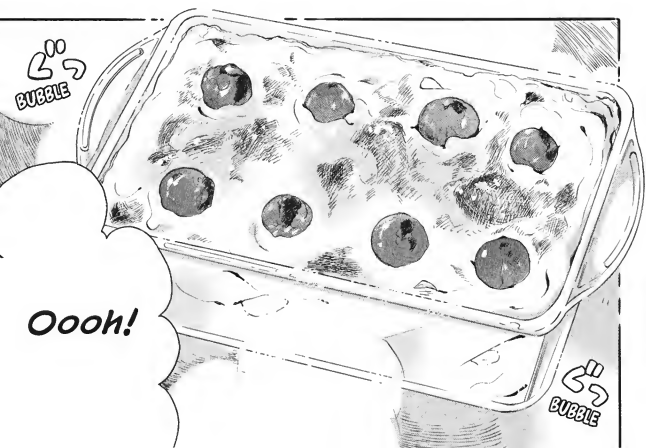
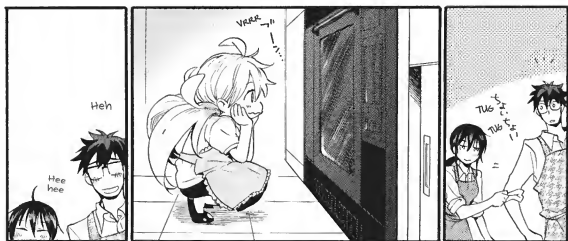
The clumps
are gone
and it's
smooth,
isn't it?

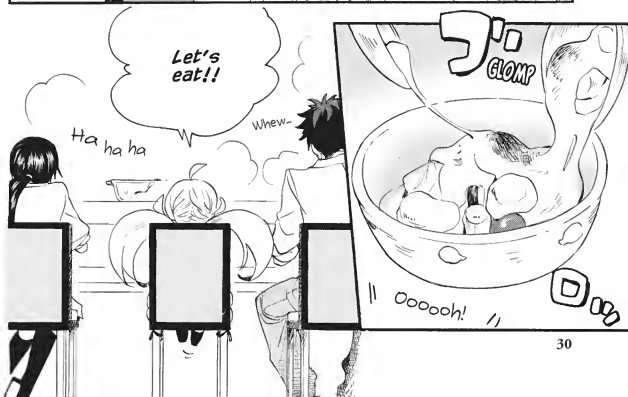


Bag: Cheese

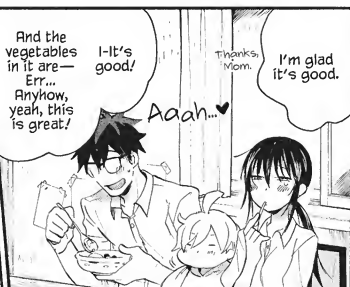
*See translator's note at the end of the volume.















★ GRATIN ★



★ Ingredients ★ Serves 4

- (A) 1 potato 1/16 kabocha squash 1 zucchini
150 g chicken thighs 4-5 stalks of asparagus 1/2 carrot }
- (B) 2 bell peppers (1 red, 1 green) 1 onion
some cherry tomatoes 50 g grated cheese

★ Béchamel Sauce ★

- ★ 40 g butter 40 g weak flour
- (C) 600 cc milk 1 bouillon cube (dissolve in a small amount of hot water)
- (D) scant 1 Tbsp salt dash of pepper

It's yummy!
if you put
in fava
beans like
we did!



Steps

1. Chop the ingredients in A into 1-2 cm chunks. Parboil carrots. Julienne the B ingredients.
2. Put the butter into a frying pan and add the following ingredients in this order: potatoes, onions, zucchini, chicken thigh, squash, asparagus, bell peppers. Use low heat so the mixture doesn't burn.
3. Add the weak flour to 2 and continue to cook. Once the flour is mixed in, add C. Mix and stir until smooth, then reduce the sauce for a few minutes. Add D to taste, and the carrots from 1, before placing in an oven-safe baking dish.



// smells
good

★ POINT ★ You're going to cook the gratin in the oven, so it's okay if the mixture isn't fully cooked.

In this chapter,
we made the béchamel
sauce by itself.

4. Sink the cherry tomatoes into the surface of 3, scatter the grated cheese, and then place in a preheated oven at 200°C for 15 minutes.

You're
done.



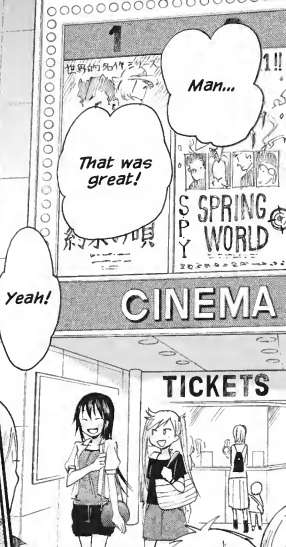


Chapter 7 Special Doughnuts on a Day Off





cover: The Last Battle of the Spies





Store: Delectable Meat









...am
I doing
this?

Why the
heck...



I'd feel
better if I
knew he was
a friend of
Sensei's.

He
does
seem
a little
scary.

GLANCE
5





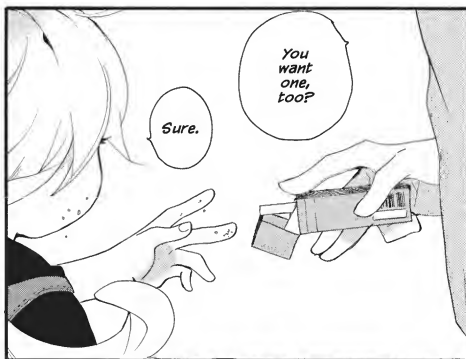
Dough-nuts are hard as a snack.

They Fill you up, right?



...so why didn't you eat the doughnuts?

You've got no problem eating all that...



Sure.

You want one, too?



You shouldn't eat too much!

Huh.

もっ
もっ
NOM
NOM

NOOO!!!

Just the
chocolate
inside.

You
can't eat
the paper,
right?

RIP
70
11

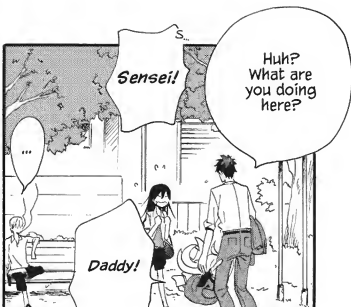


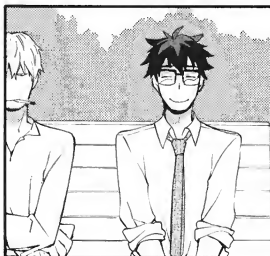
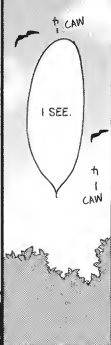
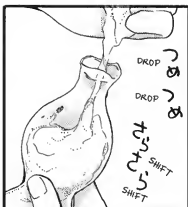
/ Kotori-chan? /

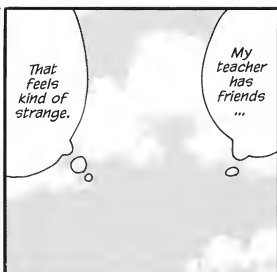
Sorry to
keep you
waiting!

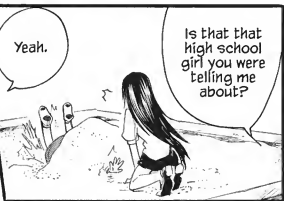
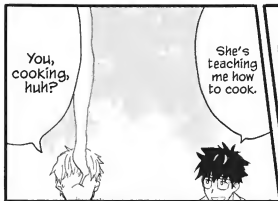
Hey!













Tsumugi likes her, too. She's a big help.



Ha ha ha!

...they're talking about me.

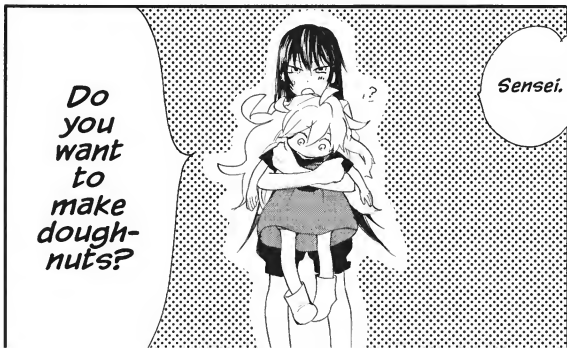
I feel like...



Don't talk about me like an extra.

So are you, Yagi.

Oh.



Do you want to make dough-nuts?

Sensei.

S...

That's right.
We'll have them for lunch!

I'll ask my mom for the recipe.

We can make dough-nuts?!

Doughnuts are hard!

Dough-nuts?!

Where did that come from?



ううん
うん



Tsumugi, you wanted to eat dough-nuts?



Huh?

She likes doughnuts, but she didn't eat them.

Why did you tell him?!

!?!?

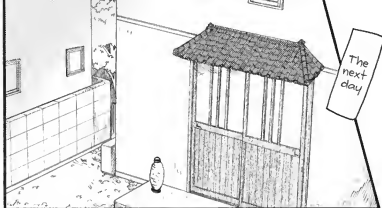
They seem like they're having fun.

... Yes.

YA...

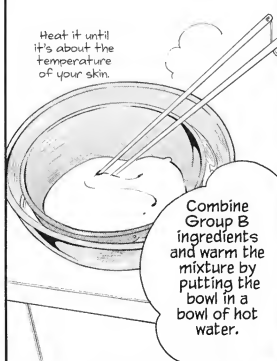
...hoo!

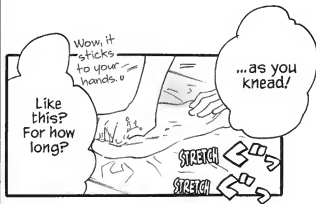
Could we get your help with that?

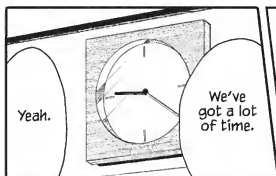


*See translator's note at the end of the volume.









The water should be about the temperature of hot bath-water.

Put the dough in a lightly greased bowl and wrap it up...



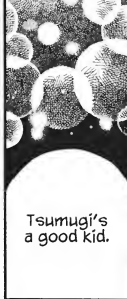
...and then warm it in a bowl of hot water for an hour or so to let the dough rise.

Um, at the arcade, there was a big sound that went boom boom boom!



And I asked Yagi-chan to get a stuffed animal, and he couldn't do it at all!

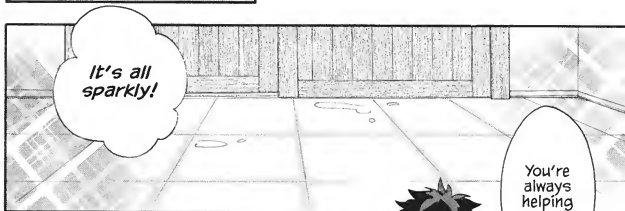




Tsumugi's
a good kid.







...and you're done!

.....make a hole with your fingers...

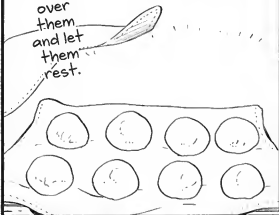
Next, squash the dough...



Put a damp cloth over them and let them rest.

...and then split it into eight balls.

Push down on the dough to let the gas out...



Huh?

The hole might disappear when it puffs up!

...make a tiny hole!

I'm gonna ...



You wanna make doughnut shapes too, Tsumugi?



Is it now?

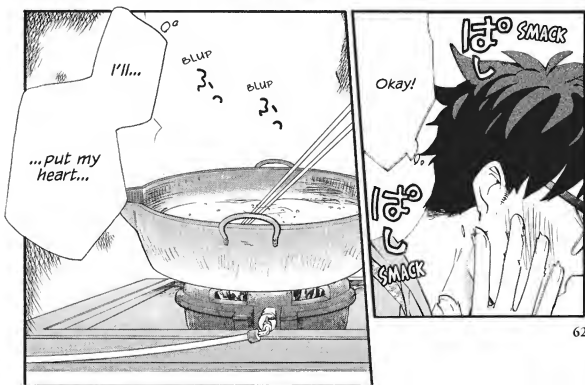
It's an experiment, so it's okay!

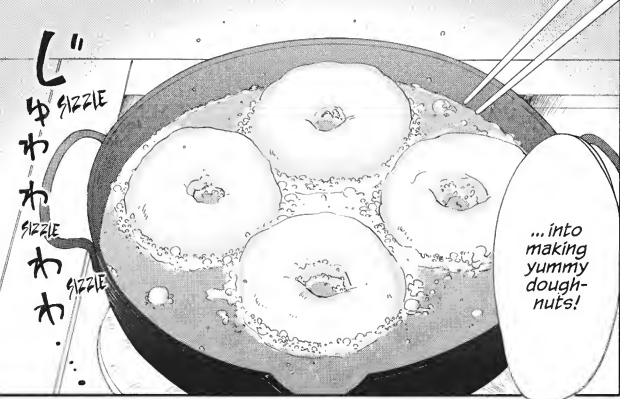
Well, let's see how it turns out.













They're
...

... all...

... done!



What's
glazing?

It
means
you
coat
them
with
sugar!

Let's glaze
them with
honey and
sugar while
they're still
hot!

Wrapper: Chocolate



...and then
cover two of
the others
in chocolate
melted in a
double boiler!

We'll
leave
three
plain...

Ooh!



Just dip them
in honey, lemon
juice, and sugar
mixed with
water...

FLOP



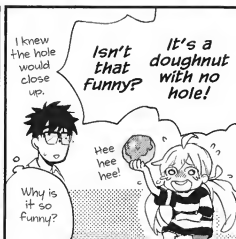
Dough-
nuts!

Ooh!

Hot!

They
actually
turned
out!









YEAST DOUGHNUTS

☆ Ingredients ☆ Makes 8

(A) 100 g each of weak flour and strong flour
4 g dry yeast 30 g superfine sugar 2 g salt

POINT If you don't have superfine sugar, normal sugar is okay!

(B) 1 egg 30 cc milk

• 20 g butter (room temperature) / a pinch of flour
Some vegetable oil (for kneading)

Steps

1. Put A into bowl and mix.

2. Heat B by placing first bowl in a larger bowl filled with hot water. Warm until it's the temperature of your skin.

3. Add 2 to 1, and mix until a dough forms. Dust a surface with flour and place the dough on top. Mix in the butter while stretching and folding the dough, kneading for eight minutes.

POINT Spread the dough with your fingers. If it stretches out thin without tearing, it's ready! +

4. Place the dough into a bowl greased with vegetable oil and cover with plastic wrap. Then place that bowl in a bowl filled with water the temperature of a hot bath for an hour to allow dough to rise.

POINT Poke a hole in the dough with a finger. If the hole stays there after you take your finger out, the first rise is done!

5. Press down on the dough to expel any gas, and divide into eight portions. Mold into little balls, cover with a damp cloth, and let them sit for about 15 minutes.

6. Flatten each ball and make a hole with your finger. Turn the rings while widening the hole. Place doughnuts on a plate covered with parchment paper and leave in a warm spot for one hour to allow the dough to rise. If when you press the dough with a finger, it slowly returns to its original shape, the second rise is done.

If it doesn't puff up, place it someplace warmer and give it more time.

7. Fry each side for a minute and a half in oil heated to 170-180°C.

POINT You can do whatever you want with the doughnuts, including coating them with a glaze of powdered sugar and water, or dipping them in chocolate melted in a double boiler! ♥



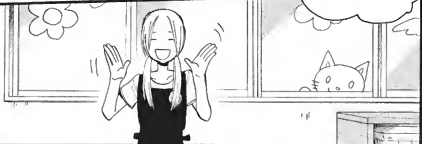






Okay,
everyone!

Today is
parent and
guardian
day!



Let's
all do
morning
greetings
with
them!

は

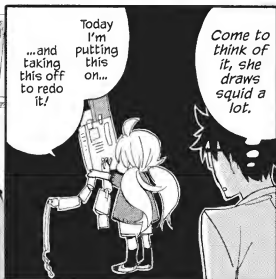
OKAY!

い



Board: Birthdays for the month of...









It's nothing to worry about.

Mine is still using the one from when she was littler.

Yeah, it's not something we always do.

Oh...

Well, there are some families that do that every year.

I bought my kid's!



Sign: Happy...



Okay, everybody!



Oh, a stain...



Bag: Tsumugi



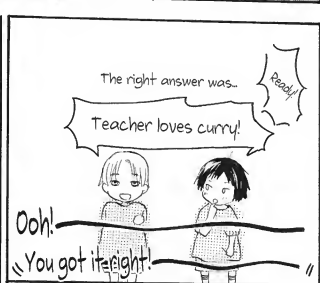
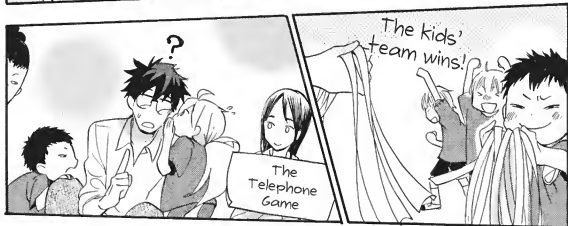
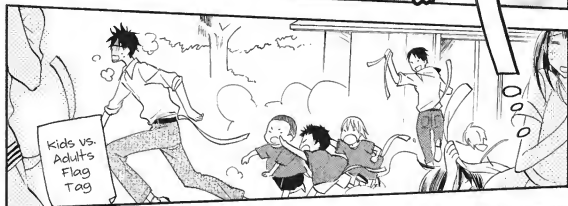


Signs: Open gently, Don't get your fingers stuck!





YAY!





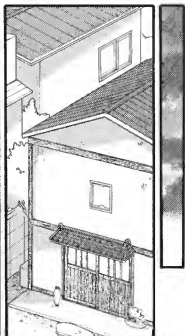


Bag: Tsumugi Inuzuka

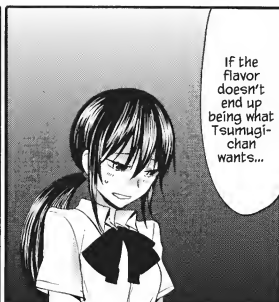


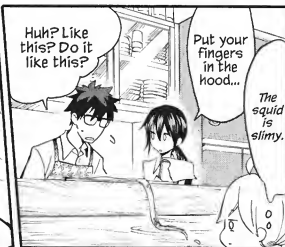
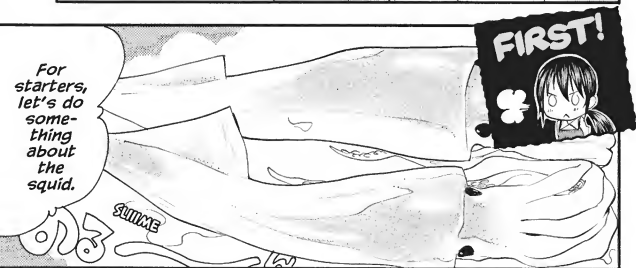








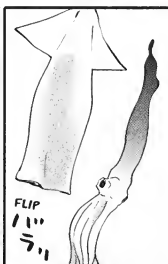


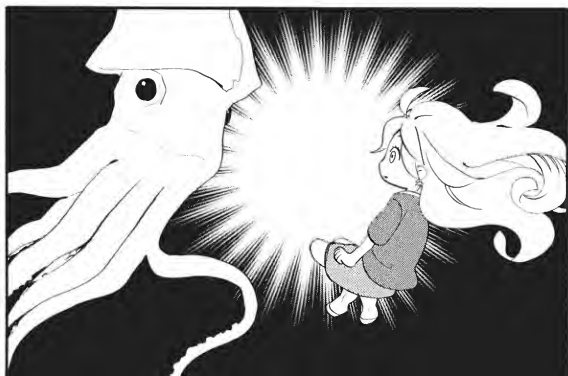
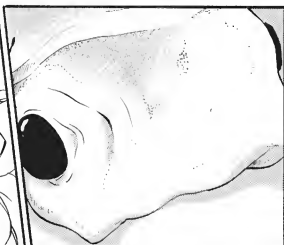


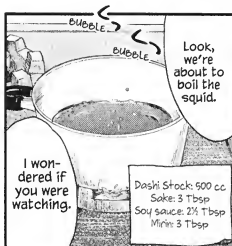
Put your fingers in the hood...

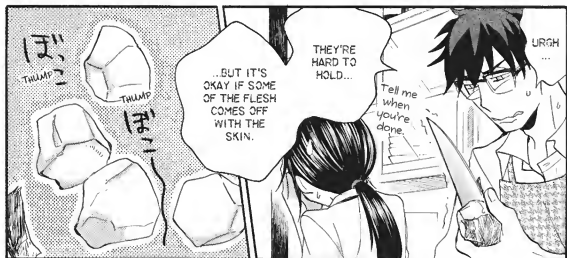
The squid is slimy.













Now!
Let's make miso soup while we wait!



And next we add the taro and put the drop lid* on...
...then simmer it...



And since we have to get the okra ready, too, we'll make the rice for today with a gas rice cooker. I need to switch it on!

...for about 20 minutes.

*See translator's note at the end of the volume.



That's right. You have to make sure to get each step done in the time you have.

We'll handle the okra!

Green onions and tofu!

I'll cut them!

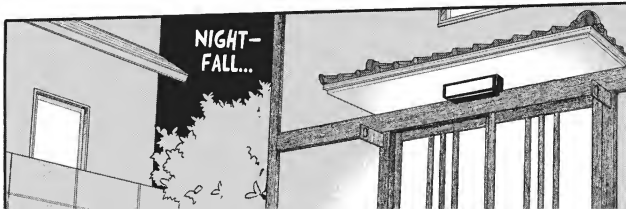
...but you really need to plan if you're going to make a lot of side dishes.

I realized this when we were making boxed lunches...

We can make the miso soup light.

Heh.

NIGHT-FALL...



The
taro is
soft
to the
middle.

And the
flavor
is...
okay!



Ooh!
Is it
about
ready?

The rice
looks
good,
too!

Stir it once
in a while.

We'll let
it sit for
a while, so
let's set the
table.

Once
it starts
boiling
again, add
the squid
and mix
it.

Let's
put in the
okra.



Okay!



It's
done!





Ah... r.



That's too much!

She ate the squid and rice at the same time?!

CHEW
もっぎゅ
もっぎゅ
もっぎゅ



はむ!
CHOMP



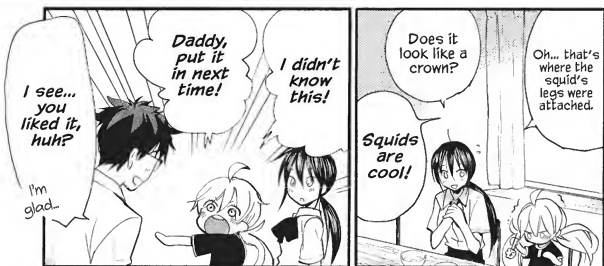
Aaah...

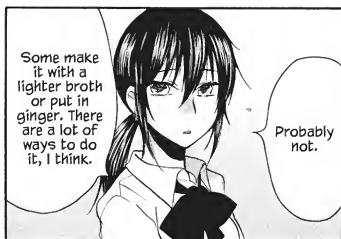
Haaa...



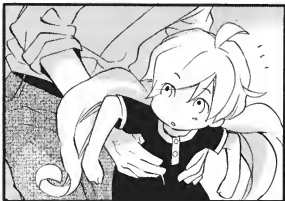
Yeah!!

I-is it good, Tsumugi-chan?











I'm
looking
forward
to it!

Tomor-
row!



Look!
Look!

It ended
up a
little off,
though...

Ohh~

I said
that...

...the
apple was
cute!

It's
Mommy
and
Daddy
combined!

This!

...that
they can talk
about stuff
like that now.

Yagi-
chan
gimmie
an apple
juice!

Maybe it's
thanks to that
high school
girl...



SQUID AND TARO STEW

☆ Ingredients ☆ Serves 3-4

800 g taro some okra
2 (3 if small) Japanese squid

(A) 500 cc dashi stock 3 Tbsp each sake and mirin 2 1/2 Tbsp soy sauce



1. Wash the taro carefully and scrape off any mud or roots. Wipe any water off; leave them in a strainer, and once dry, peel (cutting deeply into the taro).



Taro is slippery when wet. It will be easier to peel if you let it dry first!

2. Put your fingers into the hood of the squid and pull out the legs and organs. Take out the cartilage and rinse the inside of the hood. Then cut it into rings, leaving the skin on. Separate the legs and organs below the eyes and remove the beak. Use a knife to remove the suckers from the legs and cut into bite-sized pieces.
3. Put A into a pot and boil. Then add the hood from Step 2. Once the broth starts to boil again, add the tentacles of the squid and let it cook for a minute. Then remove the squid from the pot.
4. Add the taro to the pot from Step 3 and cover it with a drop lid. Once the stew starts to boil again, turn the heat to low and cook for 15-20 minutes.
5. Once the taro is soft, season to taste. Put in the okra, and when it starts to boil again, add the squid from Step 3 and stir. Turn off the heat before everything gets overly boiled.



POINT

After this, let it sit and stir it once in a while to allow the taste to soak in.

Squid

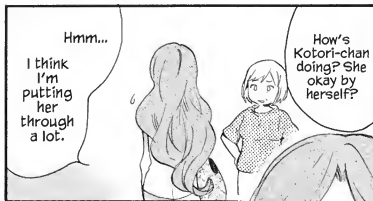
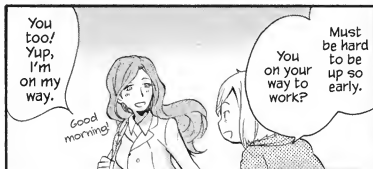


I see!





Sign: Kojika Produce



It's
a huge
help!

But,
you
know
what?
Lately
one
of her
teachers
from school
has been
coming to
check on
her!







*You
should've
told me.*

*You're
right!*

WHEW

YEAH.

Ex-
plain-
ing

About
Sensei, his
daughter
Tsumugi-
chan, and
cooking //

*So
that's
what's
going
on...*

*I've
never
seen
him.*

*Also, I
don't know
this guy.*

*I figured
you'd be
busy
with
helping
at
home...*

*I'm
sorry,
Shinobu!
I'm
sorry!*

*Why? Why
didn't you
tell me?
We're
friends,
right?!*

*Any-
way...*

*No, it's
more like
you're plain
and hard to
remember.*

*That's
probably
because
you're in
class D.
Your math
teacher is
Kumagaya-
sensei.*



Huh?

Leave
it to
me!



If you
want
to work
hard at
cooking,
I'll help!



If both your
families are
fine with it, I
don't see a
problem.

W-What
about
you,
Sensei?



But
aren't
you...
busy?

Not
really!

It's just a
few times
a month,
right?



You've
got
another
member!

It's
like a
party!

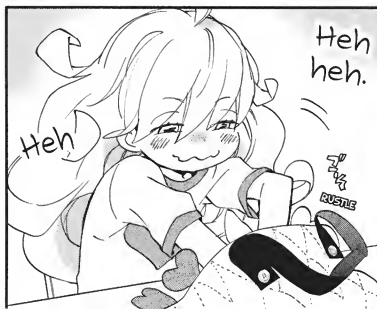


I'm going
to help
you cook!

HUH?

HUH?

I see...





AND

**MY
FRIENDS
FROM PRE-
SCHOOL!**

For
Kotori-
chan and
Shinobu-
chan and
Daddy...

**Um,
they're
invita-
tions!**

Tsumugi-
san, what
are these?

Oh...
Sorry,
sorry.

It was
still a
secret...

**We can't
invite your
friends
from pre-
school!**

No!

Ya...

Yeah...

But,
Tsumugi

...we're
eating
dinner at
Iida-san's
restaurant,
right?

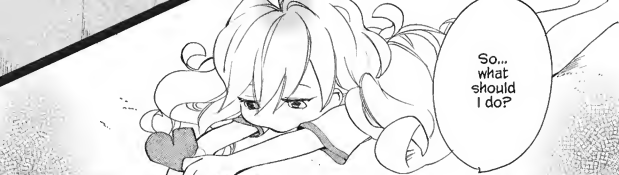
BUT SHE
SAID...

...IT
WAS A
PARTY...

?

...







Of course, we'll have to get their parents' permission first.



I can ask them to come over here?



Yeah!!



It's been a while...

...since we've had anybody come over.



Which means...

What should we make?

We haven't decided what we're making yet, but...



AH!

But what about these? What about Kotori-chan and Shinobu-chan...



1 パーティ
TWO PARTIES!

2
カ、!?



Of course, we'll do that as planned!





Are
these a
peach ...

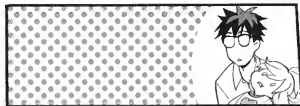
...and a
gyoza?

No!
They're a
heart and
Mr. Moon!



Let's give
these to
Kotori-
san and
her friend
that day,
okay?

**My
head's
all hot!**



AAAHH!

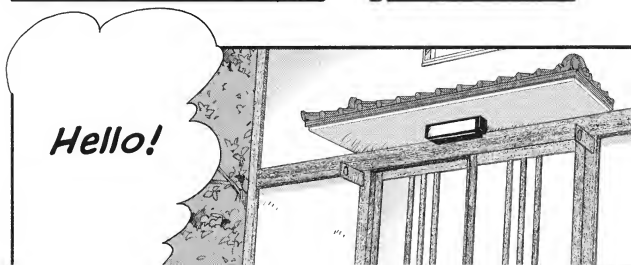
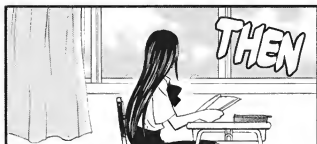
If it was
a gyoza,
I'd eat
it!

Okay,
okay.

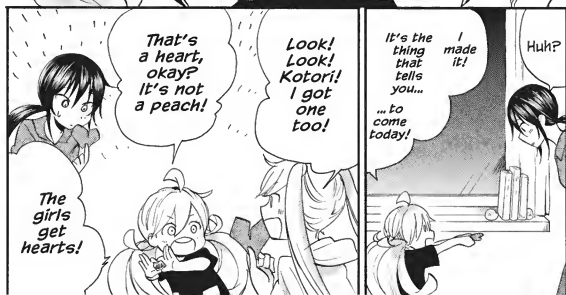


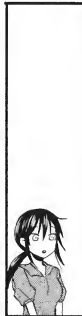
A
gyoza,
huh?

A
gyoza,
huh...











Dissolve the salt in the water and add it to the flour bit by bit, stirring as you go.

THFF
CLACK

THFF
CLACK

First sift the flour.

It's clumping together.



Leave it for 30 minutes.

Okay, next.

Right!

Knead it about a hundred times.

Fold it in half like this, and repeat.

SQUEEZE
<"||

SQUEEZE
<"||

Then mix up the dough with your hands and bring it together.

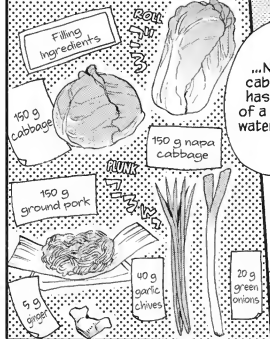
Oh, cabbage, yeah. I had a good head of it, so I thought we could do half that and half Napa.

We have normal cabbage?

?
That's not in the recipe...

Um...
Mince the Napa cabbage...

Huh?



Plus...
...Napa cabbage has kind of a lot of water in it.

It'll be fine!

REALLY?

R...

People who freeze as soon as something's not in the recipe.

FREEZE **ロキ**!!

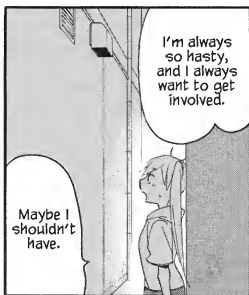








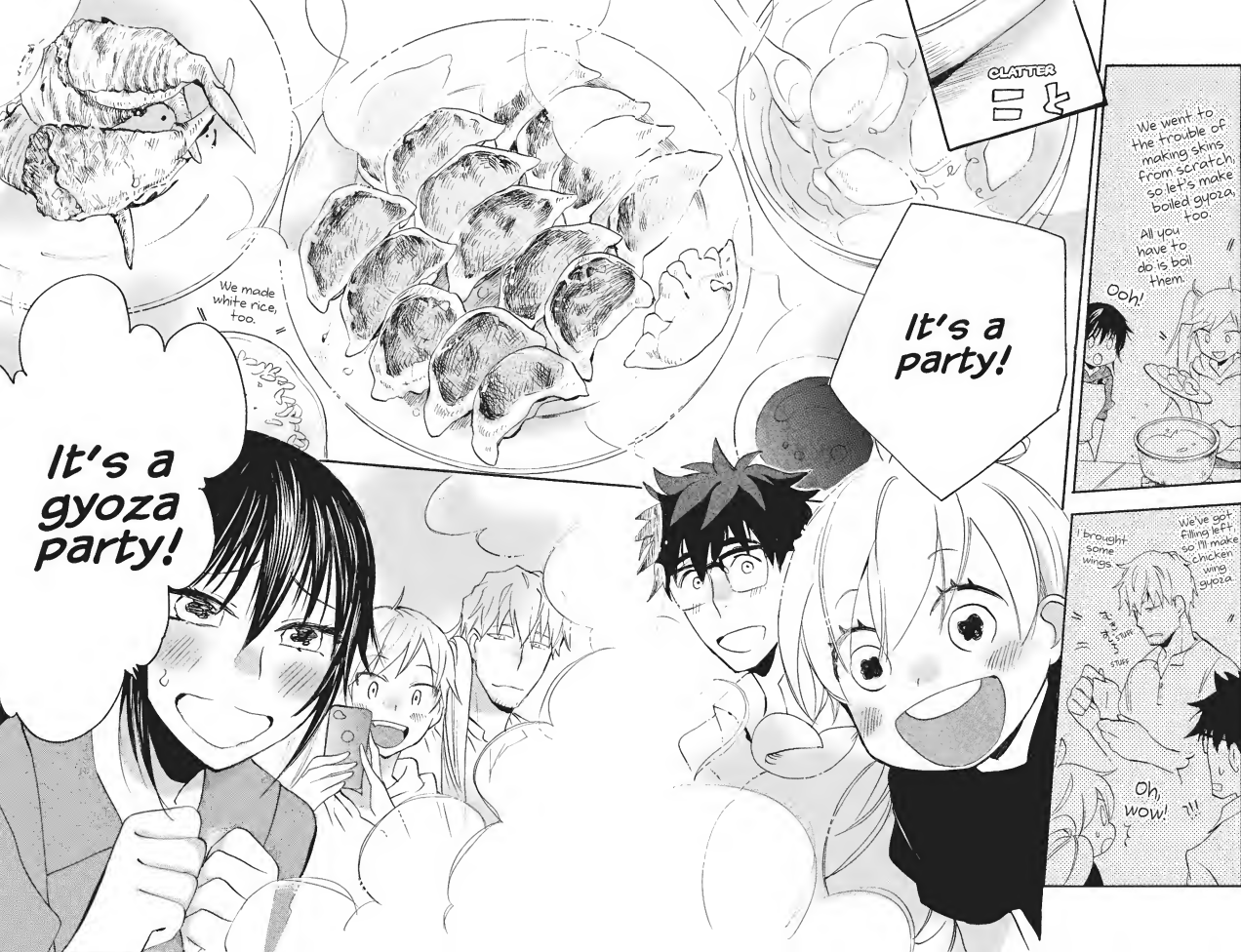












**It's a
gyoza
party!**

We made
white rice,
too.

**It's a
party!**

CLATTER

＝と

We went to
the trouble of
making skins
from scratch,
so let's make
boiled gyoza,
too.

All you
have to
do is boil
them.

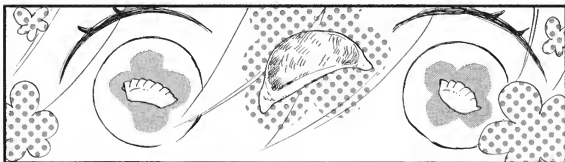
Ooh!

brought
some
wings.

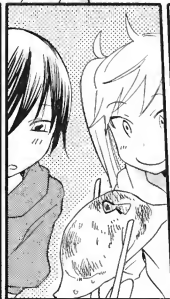
We've got
filling left,
so I'll make
chicken
wing
gyoza.

Oh,
wow!

LET'S EAT!









GYOZA

I'm all fired up!



We'll make the skins, too!

★ Ingredients ★ Makes around 24 gyoza

Skin 100 g each of strong flour and weak flour (sifted)
2 g salt 100 cc water Some strong flour (for dusting)

Filling **A** 150 g cabbage leaves 150 g napa cabbage leaves 2/3 tsp salt

B 20 g onions 40 g garlic chives 5 g ginger

C 1/3 tsp salt 1 Tbsp each of soy sauce and sake 2 Tbsp water
150 g ground pork 2 tsp sesame seed oil

Steps



- 1 Put the **strong** and **weak flour** into a bowl and slowly add the **water** (mixed with the **salt**) while stirring thoroughly with chopsticks. Once it starts to clump, mix it with your hands and roll it up into a ball. Dust a surface with flour and press out the dough, then fold it over. Do this about 100 times and then put it in a plastic bag for 30 minutes.

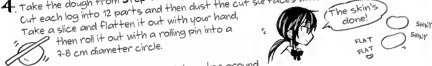
- 2 Mince **A** and mix each ingredient with 1/3 tsp **salt**, then let sit. Squeeze with a cloth and then strain. Mince **B**, too.

- 3 Put the **pork** in a bowl and add **C**. Stir thoroughly. Combine with **Step 2** and add the **sesame seed oil**. Once it's all mixed together, let it sit in the fridge for a while.



- 4 Take the dough from **Step 1** and split it into two parts, then roll each into a log. Cut each log into 12 parts and then dust the cut surfaces with **flour**.

Take a slice and flatten it out with your hand, then roll it out with a rolling pin into a 7-8 cm diameter circle.



- 5 Put the filling on the skin and dab water around the edges. Make little ridges as you close up the skin.

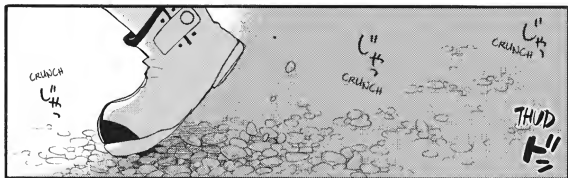
Fried Gyoza

Heat oil in a pan and then turn off the heat. Put the gyoza in the pan. Turn on the heat for about 10 seconds, add 100cc of water and put a lid on. Cook on medium heat, and once the water has evaporated, add a small amount of oil and cook until they brown up.

Boiled Gyoza

Boil a full pot of water, and add the gyoza one by one. Boil for 5-6 minutes and take out once the edges turn clear.





Signs: Cotton Candy, Takoyaki, Yakisoba, Candied Apples





Today's festival is called the Summer Purification.

They purify all the bad things that have happened over the last six months so you can have a good summer.

Signs: Takoyaki, Special Okonomiyaki





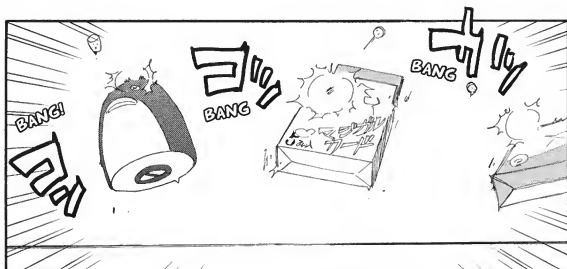
Signs: Yakitori; Pork belly, Chicken and Onion, Thigh, Chicken Meatballs, Gizzard



Sign: Yakisoba





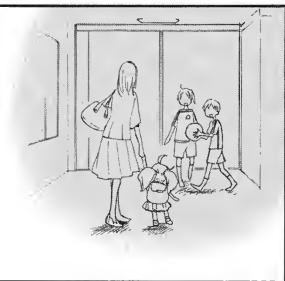


Package: Magi-Girl Cards



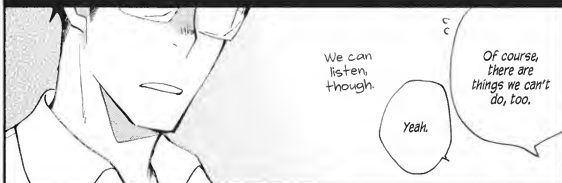
Signs: Takoyaki, Deluxe Okonomiyaki















Signs: Hot Dogs, Tāiyaki, Cotton Candy















Sign: GoldFish Catching, 1 Try 300 Yen

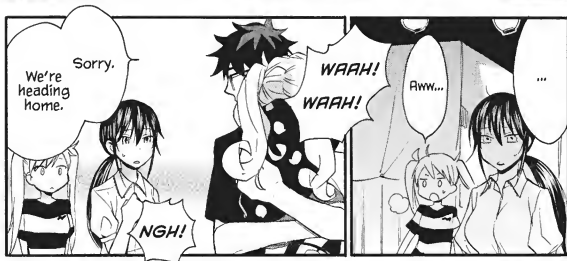




*I told you
not to get
separated
from me!*



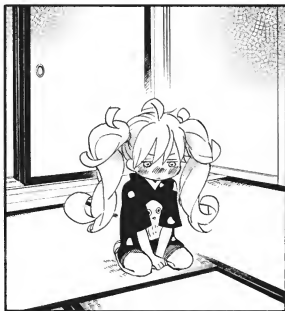
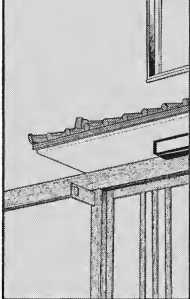






〜ぎゅ〜
SQUEEEEEZE









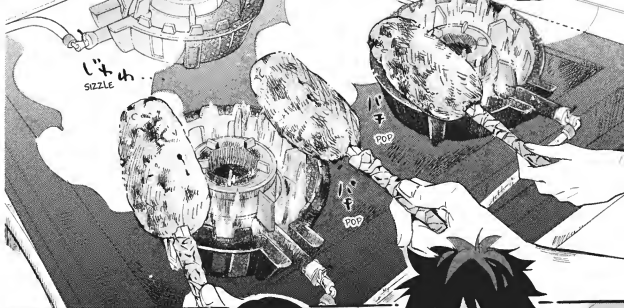


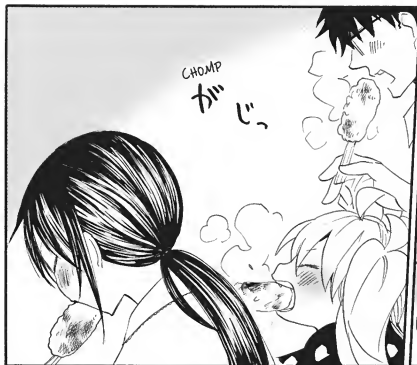












CHOMP

か

じ



ふん
PANT

スニフ

It
makes
my
tummy
rumble!

Wow!

スニフ

ふん
PANT

CHEW

も

も



CHEW

も

...good
?!

How
is...

...this
so...



You've
got some
on your
face.



You're
right, it
really is
good.

Oh.

Tsu-
mugi.

YUMMMY!



I'm glad
I didn't
give up.



Hee
hee
hee!



Oh.

...it's
better if
we add
a little
sake and
steam it...

I want
meat!

Come on,
let's eat
Yagi's
yakitori
too.





Pop
120



Today's
rice looks
pretty
good!



Tsumugi!
Get up!

むぎ
HUG



Hey...

Let's go
to another
festival
sometime,
okay?

MUMBLE
むにゃ...



It's a
promise.



Yeah.

GOHEIMOCCHI

☆ Ingredients ☆ Makes 5-6 sticks

• 2 cups rice

Ⓐ 20 g walnuts 1 Tbsp white sesame seeds

Ⓑ 1 Tbsp miso 1 Tbsp soy sauce
1 Tbsp mirin 2 Tbsp sugar



Steps

1. Grind Ⓐ in a mortar until you can't see the seeds anymore. Add Ⓑ and mix well.
2. Make firm rice and grind in mortar. Taking enough to make one goheimochi stick, flatten and mold with your hands, then skewer with a disposable chopstick.
 ✦ **POINT** ✦ Stick the wider end of the chopsticks in. Wrap aluminum foil around the pointed end of chopstick so it doesn't burn while grilling. ✦
3. Place over direct heat for 2 minutes on each side, grilling enough to slightly char it.
4. Spread the mixture from **Step 1** on both sides and then cook for 2 minutes over direct heat. Once it's slightly charred, it's done. ✦

✦ **POINT** ✦ it burns easily, so move it around and keep it a good distance away from the flame. ✦



Make sure your sleeves and stuff don't get burnt!

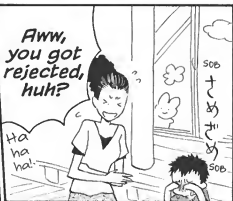


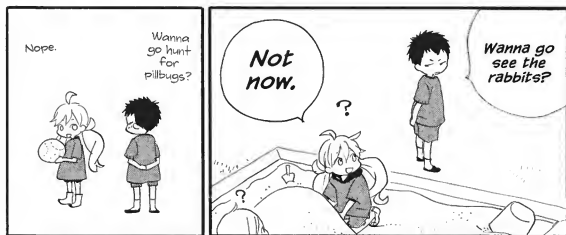
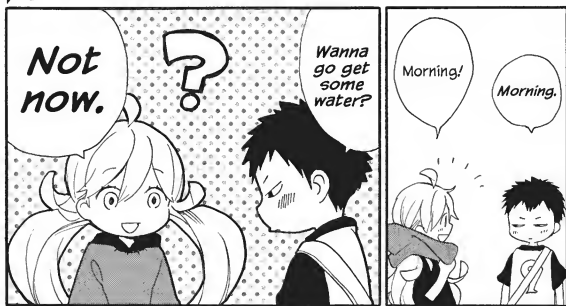


h~
BLUSH



You can do it, Mikio-kun!





It's not
working.

Oh!

GLOOM

Here!

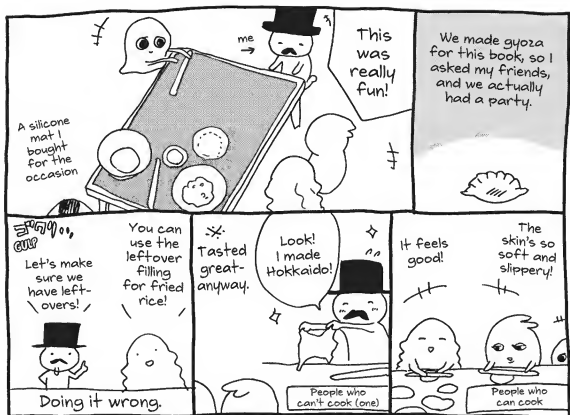
Wanna
come
to my
party?

I've got
lots of
invitations!

Mikio-
kun!



Afterword



See you next volume!

雨隠 千太郎
Gido Amagakure

Thank you!

Koz-tan, Gon-chan, Tsuru-san, Wakayama-san
M-chan, E-chan, S-chan, Y-san, Ten-chan, Kou-chan

T-shiro-sama, Jun Abe-sama

Research Cooperation: Tabegoto-ya Norabou-sama

Cooking Advisor: Yo Tatewaki-sama

And thank you to everyone else who helped!

Translation Notes

Weak flour, page 23: Flour with a lower gluten content. May be called “cake flour” in the US.

Ohmu, page 28: A reference to *Nausicaä of the Valley of the Wind*.

Strong flour, page 52: Flour with a high gluten content. May be called “bread flour” in the US.

Drop lid, page 94: Called an otoshi-buta lid in Japanese, a small wooden lid that fits inside the pot, resting on the simmering liquid to ensure even distribution of heat.



Kotori
is shocked.

A sudden
decla-
ration
that it's
over!



Serialized in *Monthly Good! Afternoon* (sold on the seventh of every month)

甘々と稲妻 3

amaama &
inazuma

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***Sweetness and Lightning* volume 2**

KODANSHA COMICS Digital Edition

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